



PLANETARY MIXER BP-30I 230/50-60/1

Floorstanding unit with 30 l / qt bowl.



1500352



DYNAMIC PREPARATION
PLANETARY MIXERS

SALES DESCRIPTION

“C” models, equipped with attachment drive for accessories.

“I” models with stainless steel column.

Professional planetary mixer for preparing doughs (bread, sponge cake, etc.), egg whites (soufflé, meringue, etc.), sauces (mayonnaise, etc.), and mixtures (meat, etc.).

- ✓ Stainless steel tools:
- ✓ High robustness.
- ✓ Dishwasher safe for easy cleaning.
- ✓ New keypad with display:
- ✓ Highly intuitive.
- ✓ Possibility to customize up to 9 programs.
- ✓ 3 included programs with different fixed speeds, customizable.
- ✓ Intuitive display with information at-a-glance.
- ✓ Alarm indications on screen.
- ✓ Electronic timer 0–99 min and possibility of continuous operation.
- ✓ Acoustic signal at the end of the cycle.
- ✓ Indication of inactive protections.
- ✓ Robust three-phase motor powered by a highly reliable electronic inverter. Thanks to this, the mixer connects to the network via a single-phase socket.
- ✓ Electronic speed variation.
- ✓ Equipped with safety guard.
- ✓ Bowl lift operated by lever.
- ✓ Double safety microswitch, for bowl and guard position.
- ✓ Reinforced water protection.
- ✓ Stainless steel legs.
- ✓ Robust and resistant stainless steel bowl.

- ✓ Easy maintenance and repair.
- ✓ Complies with UNE-EN 454/2015 standard.

INCLUDES

- ✓ Stainless steel bowl and tools.
- ✓ Spiral hook for heavy dough.
- ✓ Beater spatula for soft dough.
- ✓ Balloon whisk.

OPTIONAL

- Attachment drive for accessories.
- Option of stainless steel column.
- 10 l / qt reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.

SPECIFICATIONS

Bowl capacity: 30 l
 Bowl dimensions: 380 mm x 340 mm
 Capacity in flour (50% water): 9 kg
 Timer (min-max): 0' - 99'
 Tool speed: 87 - 378 rpm
 Planetary speed: 39 - 168 rpm
 Total loading: 1100 W
 Electrical supply: 230 V / 50-60 Hz / 1~ ()
 Plug : EU (SCHUKO 2P+G)

External dimensions (W x D x H)

- ✓ Width: 528 mm
- ✓ Depth: 764 mm
- ✓ Height: 1152 mm
- Net weight: 89.2 kg
- Noise level (1m.): <75 dB(A)
- Background noise: 32 dB(A)
- Crated dimensions
600 x 820 x 1200 mm
- Gross weight: 110.5 kg





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Project	Date
Item	Qty
Approved	

product sheet
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